

Wilbert Stark

wilbert.stark@gmail.com | (742) 779-5071 | Milford, Maldives | https://linkedin.com/in/Wilbert_Stark

PROFILE

Experienced Chef with 6+ years focusing on Fine Dining. Known for delivery.

EXPERIENCE

Sous Chef — Upton, Kozey and Little (2020 - 2023)

- Maintained food cost under 33% with vendor negotiations and waste controls.
- Catered private events for up to 246 guests with 95%+ client satisfaction.

Executive Chef — Heaney, Smith and Hettinger (2025 - Present)

- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.
- Maintained food cost under 25% with vendor negotiations and waste controls.

SKILLS

Cuisine Styles

Mediterranean • Italian • French

Kitchen Skills

Cost Control • Baking • Butchery • Plating

Operations

Supplier Negotiation • Event Planning • Catering • Inventory Management

Soft Skills

Team Leadership

EDUCATION

B.A. Hospitality Management, Goyette Inc College (2018)

CERTIFICATIONS

- Food Safety Manager